

Orange, Radish And Olive Salad

Gourmet | February 2000

This refreshing winter salad goes well with the fennel and sausage ragù or the .

Yield: Makes 4 servings

Active Time: 20 min

Total Time: 35 min

ingredients

5 navel oranges
1 tablespoon fresh lemon juice
1 tablespoon extra-virgin olive oil
1 teaspoon honey
1/8 teaspoon cinnamon
1/8 teaspoon cayenne
8 radishes, trimmed and cut into thin wedges
12 oil-cured black olives, pitted and chopped

preparation

Cut peel and white pith from 4 oranges with a sharp knife. Halve oranges lengthwise, then cut crosswise into 1/4-inch-thick slices. Squeeze enough juice from remaining orange to measure 3 tablespoons.

Whisk together orange and lemon juices, oil, honey, cinnamon, and cayenne until emulsified. Season with salt and pepper. Add orange slices, radishes, and olives and gently toss. Let stand at room temperature 15 minutes before serving.